



"Old year, you shall not die; We did so laugh and cry with you, I've half a mind to die with you, Old year, if you must die."



Time and tide wait not. And so we are gathered once more around the couch of the dying year, whose short lifetime has been fraught with new experiences and old failures, with sorrow and with joy to the sons of men. With friendly feelings of regret we watch his solemn passing. The weary sighing of the winter wind over the frozen wastes of snow is a mournful dirge for the days that are gone, for the irrevocable past. Chanting some with the heavy hand of sorrow and weeping, some with the light hand of hope and love upon others, the year that is "dying in the night" has striven mightily to be the friend of all. Even where unmerited misfortune has swamped the high spirit and bruised the aching heart, the old year's passing stirs memories of regret for bright hopes faded, and of gratitude for the few radiant gleams of happiness which have illumined the darkness.

By a natural force of habit, with many the declining moments of the old year are devoted to a sort of spiritual stock-taking. The mistakes and the offenses of the past are canvassed over during this "burial of last year's sins," and resolutions of reformation adopted for future guidance. It has been said that those who make good resolutions are only those who break them. Too often they are simply the impotent products of lingering habit, aroused to life in the bewildering swirl of a customary moral house cleaning, and doomed to a brief existence. A momentary repentance, induced by the solemnity and associations of the season, does not effect much material change in the moral capacity for clean living. Generally, something is bound to give when new wine is put into old bottles. To do as a matter of course that which is right as it comes is the true secret of a good life, and becomes in time a force more persistent and effectual than the weak-kneed habit of shipwrecking an ill-assorted deck cargo of good resolutions, whose shifting in bad weather will give serious trouble until it is jettisoned, or swept overboard.

But hush! the hour is near. The old man is breathing hard, his eyes grow dim, the hue of death is spreading over his hollow cheeks and wrinkled brow. Soon he will be gone, forgotten with the trouble and sorrow, the joy and delight, he brought in his train. "Across the waste his son and heir doth ride post-haste," and we prepare to salute the rising sun, to make the rafter ring with "The king is dead, long live the king." And so, unmindful of "benefits forgot," with regret and remembrance buried deep in the joy of the moment, we hail the signals of the momentous change—the blaring of sirens and the boom of cannon, the cheering of reveling crowds and the mad joyous clangor of multitudinous bells.

Ring out, wild bells, to the wild sky; The flying cloud, the frosty light; The year is dying in the night; Ring out, wild bells, and let him die.

The blessed glad new year is coming, heralded with rejoicing, and resplendent with hope. "There's a new foot on the floor, my friend, and

a new face at the door." Bacchus and Venus and bright-eyed Hebe give welcome and homage to the newcomer, and salute the opening of his reign with mirthful song and joyous laughter. The festive celebration of the new year has been a salient feature in the social life of all civilized peoples, ancient and modern, and that characteristic persists in the strenuous life of today.

The time at which the year began varied much among different nations. The Carthaginians, Egyptians, Persians and other nations of antiquity began their year at the autumnal equinox, New Year's day falling on September 22, of modern reckoning, which is also the beginning of the Jewish civil year. The Greeks chose December 22, and afterward June 22. January 1 was first adopted by the Romans, when Julius Caesar brought the civil year into close harmony with the solar, in B. C. 46, but, for many centuries, the example was not followed by subsequent European nations. At one time there were seven different dates for the beginning of the year among the Christian nations, and even successive popes, until comparatively recent times, scarcely ever adopted the same chronology. Russia and the eastern empire of Constantinople dated from September 1, and the Mohammedan year, being dependent on the phases of the moon, had and has no fixed beginning. January became the accepted date of the New Year among the Catholic nations of Europe in 1582, when Pope Gregory XIII introduced the new style of reckoning, and corrected the accumulated discrepancies between the Julian computation and the actual solar year by striking ten days out of the almanac of that year. By 1700 this date was in general use throughout Europe, but it was not until 1752 that England and her American colonies adopted it.

Ancient and modern civilized peoples, while differing as to the day from which they reckoned the beginning of the civil year, have agreed in distinguishing it by special festivities and religious observances. The Romans dedicated January 1 to the oldest of their gods, Janus, the two-faced, one youthful and one aged—a symbol of the wisdom of the god who knows the past and can peer into the future. They sacrificed to him on twelve altars, and were careful so to order their conduct on New Year's day that every word and action should be a happy augury of the twelve months of the coming year. Kindly salutations and presents of figs, dates and sweetmeats were exchanged among the people, holiday dress was worn, and feasting became universal. New Year presents became under the Caesars a source of great personal profit to the ruler, and an onerous burden to his subjects. The infamous Caligula, making it known that his daughter required a dowry at the New Year, walked barefooted over the piles of gold which covered the courtyard of his palace—gifts of the terrified Roman citizens. How this custom persisted down the ages may be gathered from the fact that, even as late as the reign of William and Mary, the English nobility were accustomed to "send to the king a purse with gold in it, every New Year's tide." Queen Elizabeth's wardrobe and jewelry were almost wholly supplied from

the New Year contributions of her subjects, and, although she made return gifts, it is related that she took good care to have the balance well in her own favor.

The early fathers of the church reprobated the immoral and superstitious observances of the pagan festival, and directed that the Christian year should be opened with a day of fasting, prayer and humiliation. The festive character of the day, however, pertinaciously clung to it throughout the ages, and the church preserved its religious aspect, by making it a festival in commemoration of the circumcision. In Catholic countries, New Year's day is a holiday of strict obligation, opening with a solemn midnight mass and the singing of the Te Deum. Many Protestant churches hold a "watch-night service" through the last three hours of the departing year—a solemn service of prayer and song and exhortation—which is hushed into a few minutes of silent meditation as the midnight hour draws near, and then breaks forth into a song of praise, greeting the first moment of the new-born year.

THE VANISHED YEAR

Once again a year has vanished, To the realm of bygone banished, Where the past years sleep in glory— Not forgotten—gone before— And the New Year comes to greet us, On the wings of Time to meet us, And to tell the old, old story Of the years that are no more.

In the wings of Time, swift flying, Lies the Old Year, sighing, dying, Borne to join the host that slumbers On that distant, unknown shore— Borne to join the countless legion, That have crossed that mystic region, And are counted with the numbers In that land of Nevermore.

Once again the bells are ringing, Tidings of the New Year bringing, With the blithe and gladsome clangor Of the bells that rang of yore, And their glad and tuneful pealing, Brighter, fairer skies revealing, Bids us banish sorrow, anger, Think of gladness yet in store.

Let us greet the New Year gladly— Though we miss the old one sadly— Let us hope for bright skies o'er us, Let our dreams be ever fair— Let us banish care and sorrow, Hope for gladness on the morrow— Let us build for days before us Brighter castles in the air.

CAN YOUR BABY FIND ITS NOSE.

Here Are Some of the Tests for Determining Normal Child.

If a child of three years knows his name and can thrust a chubby finger to his nose, mouth and eyes, when asked about these organs, he's a normal kid. If he can't, then it's time papa and mamma not busy with petty's little thing tank, or he'll grow up to be a boob.

This, in plain Boweryeseque, is the translation of the formula given in scientific terms by the medical savants of the Mental Hygiene conference and exhibit, who are holding "tests of children" in the hall of the city college, remarks the New York Journal.

"A child of four," continues the scientific formula, "is expected to know his sex and to be able to recognize such objects as a key, knife or a penny, and to tell the comparative length of lines."

"At five a boy or girl should be able to draw a square and to repeat sentences. When a child is six we ask for definitions. I might ask: 'What is a fork?' If a boy answered: 'I eat with a fork,' it would be sufficient for that age, but if he inserted the word 'something' in his definition, as 'A fork is something to eat with,' it would place him in the eight-year class. If he said: 'A piece of tableware,' he would be in the twelve-year class."

A child of ten is asked what he would do if he missed a train. Here the answers vary. Any reply that is an answer is accepted. One child said: "Wait for another." Another said he would "run and catch it." While a boy from the Bronx said he would go home for the day.

What to do if struck by a playmate was the most puzzling of all questions. Boys invariably looked at their mothers when the question was put. "Forgive him," was the answer only a few times.

The best examination passed so far was by seven-year-old Donald Grant of 507 West 158th street, who passed the examination for the child of ten.

"Greetings!" I said, surprised. "Why should we do with greetings?" "I dunno," he replied indifferently. "What are you doing?" I asked. "Nothing." "No,"—a little rebelliously.—"I'm minding an old cow out of the corn." "Say," he said, a little anxiously, as we were coasting by, "you can have them, greetings if you want them. I'll show you where they are." "No, thank you," we said. "We couldn't take care of them." "There they are,"—he leaned forward and pointed down the bank—"right down there. You can have 'em if you want 'em."

"That's a funny kid," remarked one of our party, as we drifted by a dozen half-grown greetings at the edge of the water. "Wonder what makes him so generous?"

Just then, loud and shrill, came a woman's voice from the field back in the valley: "Johnnie! Johnnie! O Johnnie! All you keepin' them greetings out of the garden?"—Youth's Companion.

HINTS OF ALL DESCRIPTIONS

Small Economies That Will Go Far Toward Lessening the Monthly Expense Account.

Slightly soiled ribbons, if well powdered with French chalk or magnesia held over the heat from a stove for a few minutes, will quickly shed any grease or soil. They should be carefully pressed after the powder and soil have been brushed off.

Smoke from a lamp or gas often soils a ceiling in one particular spot, while the rest remains beautifully white. It is useful to know that soiled ceilings caused by lamp and gas will be rendered less conspicuous if rubbed over with dry whitening.

To make baked potatoes dry and mealy, just when potatoes are tender put a fork at least twice into each potato to let the steam escape.

Salt and vinegar make an excellent mixture for cleaning water bottles and wine decanters. Put a dessertspoonful of rough salt into a decanter, moisten it with vinegar and then shake the decanter till the stains are removed.

To clean a meat chopper, put a piece of bread through it after you have been chopping raisins, meat, or anything that is hard to wash out of a chopper and you will have no difficulty in washing it afterward.

DISH OF SMOTHERED BEEF

Made Up With Macaroni, It Is Most Delicious for Dinner When the Weather Is Cold.

Two pounds of shank (or any preferred cut). Have saucepan very hot, fry out a piece of fat or grease, bottom with butter, cut up meat and place in pan, allowing to fry until smeared on every side. Salt and pepper, dredge with flour, pour on boiling water to just cover meat, cover closely and simmer slowly until nearly done. Do not add more water unless there is danger of going dry, for you only want enough for gravy, and not a stew. Twenty minutes before serving pare potatoes and add whole with small piece of onion. At the same time put macaroni to cook in rapidly boiling water and allow to boil 15 minutes, stirring often with a fork so as not to break, then drain and add to meat. Cook all together until potatoes are done. Take out thick part on deep platter, thicken gravy with a teaspoon of flour, dissolved with little cold water, heat very smooth, then pour contents into platter and serve very hot. Dumplings can be added if liked.

Minced Eggs.

Chop coarsely five hard-boiled eggs. Season with one-quarter teaspoonful of salt. Put over the fire in a suitable dish a cupful of milk, a tablespoonful of butter, one-fourth of a teaspoonful of salt, a dash of pepper and half a teaspoonful of savory chopped small. When this comes to a boil stir into it a tablespoonful of flour dissolved in a little cold milk. When of creamlike thickness add the minced eggs, stir it gently around and around for a few minutes. Serve garnished with little squares of toast. Any desired flavor may be added to the mince, such as mushrooms, shrimps, or shredded anchovy.

Bed Clothes.

Lightweight bed clothes are better and warmer than heavy old-fashioned quilts and stuffy blankets. You can make thick light comfortable covers of cheesecloth, with three or four layers of cotton, the soft kind that comes in big rolls, for a very little money, that will give as much satisfaction as an elderdown silk comfortable. The stores are full of attractive cheesecloth or alkoline, and the cotton to fill them is cheap. If you can not afford hair mattresses, buy the cotton felt ones, with a thick, loose pad to put on top.

Ginger Snaps.

Soften one-half cup butter and mix it with one-half cup brown sugar; add one tablespoon lard and one cup molasses, then one teaspoon ginger, one-half teaspoon cloves, three ounces preserved orange peel, one teaspoon salt, one-half teaspoon soda dissolved in one tablespoon boiling water. Mix well and add one cup sifted flour; turn out on floured board, knead, roll out as thin as possible, cut and bake in a quick oven. To be crisp, they must be baked on a bright day.

Deviled Oysters.

Melt one tablespoonful of butter and add one teaspoonful of finely minced onion and one teaspoonful of chopped peppers; saute until tender. Add one-half cup of oyster juice, one tablespoonful of Worcestershire sauce, a teaspoonful of English mustard, a speck of cayenne and two cups of chopped oysters. Cook slowly for five minutes. Serve on square of hot buttered toast.—Harper's Bazar.

Hot Cranberry Pie.

Put one quart of cranberries into a kettle, add two cups of water, one and one-half cups of sugar and then lay over the top squares of dough made like a rich biscuit dough. Cover closely and let the contents of the kettle boil for 15 minutes without uncovering. The crust part will be light as feathers and with the cooked berries will make a good, hot pudding, to be served with a lemon liquid sauce.

Sauce in Stoneware Dish.

Mix in a basin one level tablespoonful of cornstarch with one cupful of milk, then pour it into the sizzling dish and boil, stirring all the time. Cook for ten minutes, then add half a teaspoonful of vanilla extract and two yolks of eggs. Sweeten to taste and reheat the sauce without boiling, or it will curdle. Strain and serve hot or cold with any sweet pudding.

Thousand Island Dressing.

Take one cup mayonnaise dressing, mix with one-half cup whipped cream, add small amount of Tarragon vinegar, one-half teaspoonful of imperial sauce, then chop one hard-boiled egg, one green pepper, one pimiento, one pinch chives, mix well together and squeeze the juice of one lemon before serving. This sauce can be served with any kind of salad.

Pretty Hocking Costume



This costume was especially fashioned for the athletic "hockey girl." The short, warm jacket, scarf and cap and long gloves, all of the same wool material, is a distinct novelty for this winter. It serves both for keeping the wearer warm and freedom of movement.

RHINESTONES MUCH IN FAVOR

Really There Is No More Effective Trimming for the Smart Afternoon or Evening Dress.

Rhinestone trimmings are prominent for evening wear, especially in the simple outlining form suitable for edging tunics, necks, sleeves and edging elaborate scarfs of chiffon or mousseline. Rhinestones in combination with jet are formed into handsome floral and scroll effects. Rhinestone and pearl slides and ornaments are used for catching up draperies.

Narrow Chiffon pink rosebud trimmings continue to be fashionable. Fur bands in skunk, mole, fox, ermine and sable continue to be much used for trimmings. Fur is often used in combination with metal with excellent effect. An elaborate evening wrap or gown may be trimmed with a lightweight metal band outlined with a narrow strip of fur.

DRESSING GOWN



This is an excellent gown for winter wear, as it fastens quite up to the throat.

It is cut Magyar with long sleeves and trimmed with fancy galloon. A woolen girdle draws the fullness in at the waist.

Materials required: three and one-fourth yards 54 inches wide; two and three-fourths yards of galloon.

Old Rose Moire Gown.

Moire silk is particularly handsome, and has practically all the good qualities of broadtail without its perishability. A smart coat and skirt in old rose moire has a high Napoleonic double collar, and revers of satin in the same shade, closely covered with raitail embroidery. The coat is of a long shape, with a slightly high waist, and longer at the back than in the front. It is fastened by silk cording and buttons arranged in corset fashion and a high collar and jabot of lace are arranged on a white lawn foundation to form the vest.

New Handbags.

Handbags are seen in a variety of form. The newest is the long double sack bag, passed through a ring to wear over the fingers or sufficiently large to wear as a bracelet. These bags are embroidered in steel or dull beads on colored velvet or moire, to match the gown worn.

Get Rugs First.

A specialist on the subject of rugs says that in furnishing a room the rug should be chosen first. Then the decorations should be decided upon, that they may above all things be in harmony with the rug. Walls toned to harmonize with rugs are better than those prepared.

SMALL COATS OF BROCADE

One of the Prettiest of the Winter Fashions, With Trimmings of Odds and Ends of Fur.

The winter fashions are getting more and more alluring, and very pleasing are the little coats of brocade with their cutaway fronts and high-wayman collars. These coats, like others of the swallow-tailed and banded descriptions, display an edging or trimming of fur, skunk, apparently, being first favorite. Many of us have been hoarding short lengths of brocade velvet or satin, and rejoice that the present vogue gives us an opportunity to utilizing them. If the length be not quite sufficient for a blouse we are permitted to call into service a plain satin for its successful completion, as a combination of plain and fancy fabrics is a fashionable alliance this season.

Dry velours is carrying all before it, and in the finest quality is an ideal fabric for princess tailored robes as well as for coats and skirts. The more severe the design the more successful is the result, as one's fur supply the requisite trimming.

Wedgwood and Black Velvet.

A little girl's frock in a pretty wedgwood shade is made with skirt and loose blouse bodice set off with a black velvet belt and buttons to match. In this case the finishing touch is given by a sailor collar of white silk. A pretty party dress is killed in rose-colored silk, and has a gathered bodice set on to the skirt under a thick cording of the silk and finely tucked round the yoke, which is of cream-tinted lace.

One of the sweetest notions for the accordion frock is carried out in cream ninon with a corselet and half-sleeves of lace hung round with the little borders of ball frings for which the fancy still continues, though this style of trimming does not, of course, pretend to be new. This type of dress, with or without a trail of flowers or a sash of ribbon, is very graceful and girlish, and it is certain to be a favorite one.

Cuff Reinforced.

How many of us have discovered that, when our tailored waists come back from the laundry the third time the cuffs show signs of wear? As many of mine as bought ready-made there is no material for new cuffs. Now, when I buy a new waist I go over the edges of the cuffs with a tiny overhand stitch that is almost invisible, writes a contributor to Good Housekeeping. The cuffs then wear as long as the waist does.

Girlish Gown.

A simple and girlish gown is made of soft white chamois trimmed with garlands of green satin leaves, appliqued to the bodice and skirt in border fashion. These garlands outline the round neck of the bodice, the high waist line in the form of a girdle and the edge of a draped tunic where it is caught up with a green satin bow. The sleeves are also caught up with a satin bow.

Perfume Bags for Clothing.

Cloves, nutmegs, mace, caraway seeds, cinnamon and Tansy leaves, each one-half ounce. Florentine orris root, three ounces. Have all ground to a powder well mixed and put up in small bags to place among clothing. This not only gives the clothing a fine perfume, but is a protection against moths.

Smart Coats.

Tailored suits have smart cutaway coats or long Russian blouse coats. The collars are high and straight. The straight band of fur used as a collar and finished with a bow or ribbon at the side or fast beneath the culture at the back is very smart.

ONE OLD YEAR AND THE NEW

ETHRONED by Time the old Year dies, Whose life was filled with many deeds, Some noble, grand, some ill; he lies In history with other years of creeds And wars and men of fame; we know Him only by the things that passed Within his time. Time measured slow But found the old Year's doom at last.

New Year with youthful smile steps in With scepter in his hand and claims The Earth as his domain. Within His days great men may write their names; Nations may rise, may fall and die; Mysteries their secrets may unfold, But ere he knows shall come the cry "New Year, thou art among the old!"

REASON FOR HIS GENEROSITY

Small Boy Was Not Giving Away Coalings Simply Out of the Goodness of His Heart.

We were fishing in the James river in the Ozarks, writes a correspondent of The Companion, and for three days had floated down the clear, swift stream, meeting us we knew. For fifty miles we had not seen a human habitation, although occasional sounds indi-

cated that there were scattered farms beyond the fringe of timber that closely lined the stream.

One morning, when the current was hurrying us along at eight miles an hour, we saw a tow-headed boy pop out of the underbrush on the bank fifty yards ahead.

"Say," he called, as we drifted by, "I'll give you some coalings if you want them!"